



**Australian Government**

**Department of Education, Employment and Workplace Relations**

# **MTMP3038C Operate brisket cutter, saw**

**Release: 1**

## MTMP3038C Operate brisket cutter, saw

### Modification History

Not applicable.

### Unit Descriptor

<b>Unit descriptor</b>	This unit covers the skills and knowledge required to cut the brisket prior to evisceration using a pneumatic cutter, saw or any other mechanical aid.
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### Application of the Unit

<b>Application of the unit</b>	This unit is applicable to workers opening the brisket prior to evisceration.
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### Licensing/Regulatory Information

Not Applicable

### Pre-Requisites

<b>Prerequisite units</b>	Nil	

## Employability Skills Information

<b>Employability skills</b>	This unit contains employability skills.
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## Elements and Performance Criteria Pre-Content

Elements describe the essential outcomes of a unit of competency.	Performance criteria describe the performance needed to demonstrate achievement of the element. Where bold italicised text is used, further information is detailed in the required skills and knowledge section and the range statement. Assessment of performance is to be consistent with the evidence guide.
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## Elements and Performance Criteria

ELEMENT	PERFORMANCE CRITERIA
1. Prepare, clean and maintain equipment	<p>1.1. Pre-operational checks of equipment are completed according to <i>workplace requirements</i>.</p> <p>1.2. Routine cleaning, sterilisation and maintenance are performed in accordance with work instructions.</p>
2. Operate brisket saw/scissors	<p>2.1. Brisket saw or scissors is positioned in the score mark at the top of the brisket in accordance with work instructions.</p> <p>2.2. Score mark is followed to the base of the brisket using the brisket saw or cutter with no damage to the rib cavity or internal organs in accordance with work instructions.</p> <p>2.3. <i>Occupational Health and Safety (OH&amp;S) requirements</i> are identified and complied with.</p> <p>2.4. Corrective action procedures are followed in accordance with work instructions.</p>

## Required Skills and Knowledge

### REQUIRED SKILLS AND KNOWLEDGE

This section describes the skills and knowledge required for this unit.

#### Required skills

Ability to:

- cut brisket correctly in accordance with work instruction
- apply relevant *regulatory requirements*
- report equipment faults to supervisor in accordance with workplace requirements
- take corrective action as required
- apply relevant *communication skills*
- work effectively as an individual and as part of a team
- maintain, clean and sterilise brisket saw, cutter or scissors in accordance with work instructions
- take action to improve work performance as a result of self-evaluation, feedback from others, or in response to changed work practices or technology

#### Required knowledge

Knowledge of:

**REQUIRED SKILLS AND KNOWLEDGE**

- corrective action if contamination or cross-contamination of the carcass occurs
- OH&S requirements related to operating brisket saw, cutter or scissors
- operation of brisket saw cutter or scissors
- potential sources of contamination or cross-contamination
- relevant regulatory requirements

## Evidence Guide

### EVIDENCE GUIDE

The evidence guide provides advice on assessment and must be read in conjunction with the performance criteria, required skills and knowledge, range statement and the Assessment Guidelines for the Training Package.

#### Overview of assessment

The meat industry has specific and clear requirements for evidence. A minimum of three forms of evidence is required to demonstrate competency in the meat industry. This is specifically designed to provide evidence that covers the demonstration in the workplace of all aspects of competency over time.

These requirements are in addition to the requirements for valid, current, authentic and sufficient evidence.

Three forms of evidence means three different kinds of evidence - not three pieces of the same kind. In practice it will mean that most of the unit is covered twice. This increases the legitimacy of the evidence.

All assessment must be conducted against Australian meat industry standards and regulations.

#### Critical aspects for assessment and evidence required to demonstrate competency in this unit

Competency must be demonstrated in an operating meat processing plant or facility at normal production speed.

#### Context of, and specific resources for assessment

Assessment must occur in a registered meat processing plant or facility.

#### Method of assessment

Recommended methods of assessment include:

- quiz of underpinning knowledge
- workplace demonstration
- workplace referee or third-party report of performance over time.

Assessment practices should take into account any relevant language or cultural issues related to Aboriginality or Torres Strait Islander, gender, or language backgrounds other than English. Language and literacy demands of the assessment task should not be higher than those of the work role.

**EVIDENCE GUIDE****Guidance information for assessment**

A current list of resources for this unit of competency is available from MINTRAC [www.mintrac.com.au](http://www.mintrac.com.au) or telephone 1800 817 462.

**Range Statement****RANGE STATEMENT**

The range statement relates to the unit of competency as a whole. It allows for different work environments and situations that may affect performance. Bold italicised wording, if used in the performance criteria, is detailed below. Essential operating conditions that may be present with training and assessment (depending on the work situation, needs of the candidate, accessibility of the item, and local industry and regional contexts) may also be included.

***Workplace requirements*** may include:

- enterprise-specific requirements
- OH&S requirements
- hygiene and sanitation requirements
- Quality Assurance (QA) requirements
- Standard Operating Procedures (SOPs)
- the ability to perform the task to production requirements
- work instructions.

***OH&S requirements*** may include:

- enterprise OH&S policies, procedures and programs
- OH&S legal requirements
- Personal Protective Equipment (PPE) which may include:
  - coats and aprons
  - ear plugs or muffs
  - eye and facial protection
  - head-wear
  - lifting assistance
  - mesh aprons
  - protective boot covers
  - protective hand and arm covering
  - protective head and hair covering
  - uniforms
  - waterproof clothing

<b>RANGE STATEMENT</b>	
	<ul style="list-style-type: none"> <li>• work, safety or waterproof footwear</li> <li>• requirements set out in standards, codes of practice etc.</li> </ul>
<i>Regulatory requirements</i> may include:	<ul style="list-style-type: none"> <li>• Export Control Act</li> <li>• hygiene and sanitation requirements</li> <li>• relevant Australian Standards</li> <li>• relevant regulations</li> <li>• requirements set out in AS 4696:2007 Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption</li> <li>• federal, state and territory regulations regarding meat processing.</li> </ul>
<i>Communication skills</i> may include:	<ul style="list-style-type: none"> <li>• listening and understanding</li> <li>• speaking clearly and directly</li> <li>• sharing information</li> <li>• working with diverse individuals and groups.</li> </ul>

### Unit Sector(s)

<b>Unit sector</b>	
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### Co-requisite units

<b>Co-requisite units</b>	



## Competency field

Competency field	
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